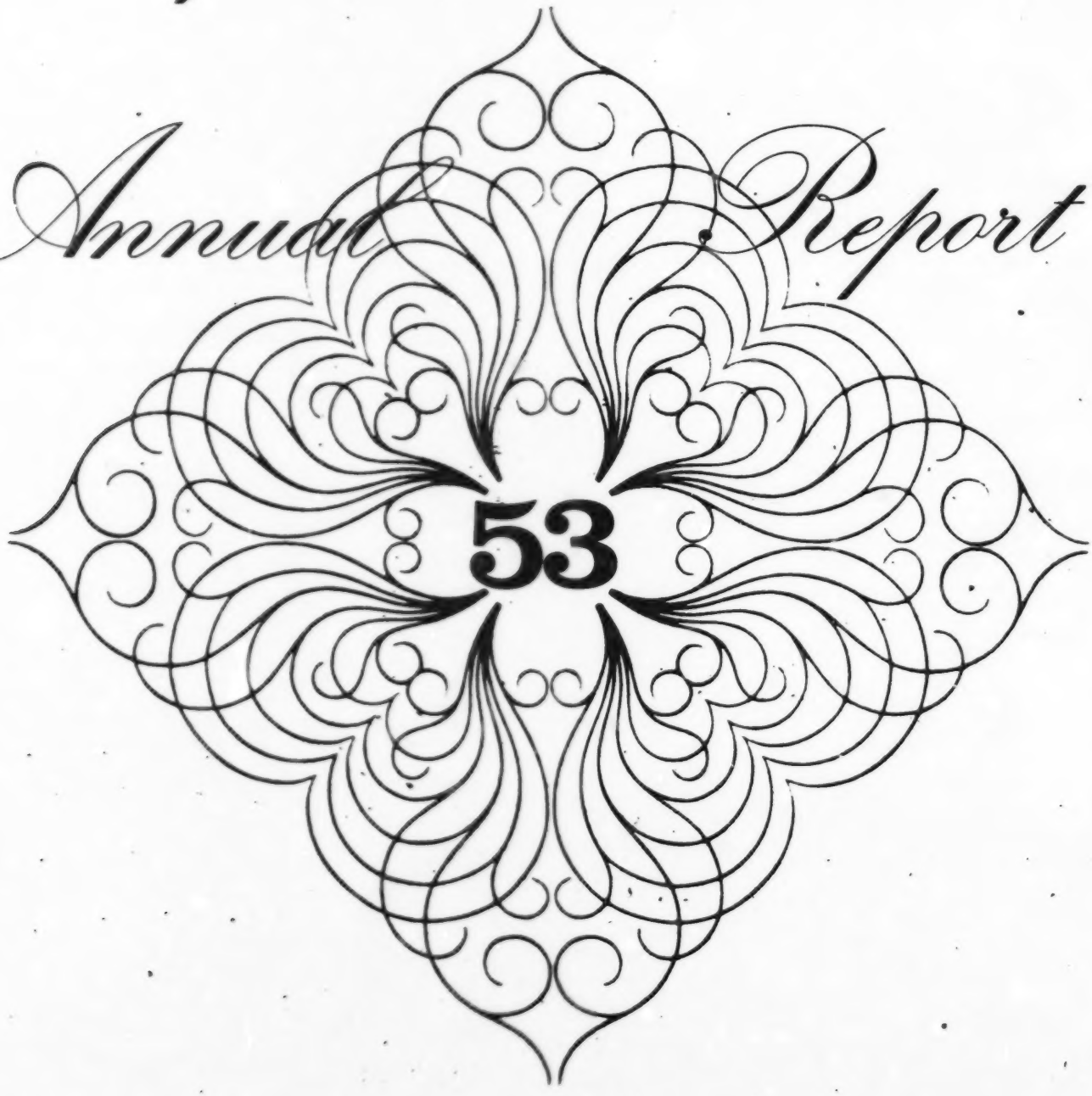
the nova scotia liquor commission

Annual Report



April 1, 1982 | March 31, 1983

Nova Scotia

84- 3027 /

Liquor Commission

Executive Office
6176 Young Street
Halifax, Nova Scotia

Correspondence
PO Box 8720
Postal Station A
Halifax, Nova Scotia
B3K 5M4

902 454-5841
Telex 019-22721
Cable Novalicom Halifax

To the Honourable Ronald S. Russell,
Minister in Charge of Administration,
Liquor Control Act,
Province of Nova Scotia,
Halifax, Nova Scotia.

Sir:

The Nova Scotia Liquor Commission has the honour to submit its fifty-third Annual Report covering the period from April 1, 1982 to March 31, 1983.

The management group of the Commission recognizes the contribution made by all members of staff; their dedication and loyalty have assisted us in making the Commission a success. It is with their continued co-operation that our organization can progress.

We also wish to acknowledge other Departments of Government and enforcement bodies who have co-operated fully with the Commission.

The Commission operates eighty-five stores; of this number sixty-six are self-service, thirteen are conventional and the remaining six are licensee outlets. The service was improved this year with the opening of a new licensee outlet in Glace Bay and a new self-service retail store in Halifax.

The Commission over the years has concentrated on improving consumer service. This concept has been further advanced with the opening of the "Port of Wines" store located in Historic Properties, Halifax. This outlet features many special and high quality Canadian and Imported wines, as well as, various spirits and liqueurs not carried in our regular stores.

Sales this year have increased by 10.7% and profits by 5.4%. This has occurred with a volume decline of .8% and a significant increase in the cost of the R.C.M.P. Sales through licensed establishments including Taverns, Lounges, Restaurants, and Clubs increased by 13.2%.

We trust the following statement highlights clearly our financial results.

D. W. Pulsifer
Chief Commissioner

Halifax, Nova Scotia

To His Honour,
The Honourable John E. Shaffner,
Lieutenant Governor of Nova Scotia.

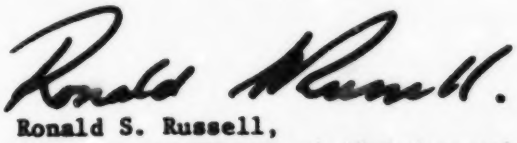
May It Please your Honour:

I have the honour to submit herewith a Report of The Nova Scotia Liquor Commission for the fiscal year ended March 31, 1983.

I have the honour to be,

Sir,

Your most obedient servant,



Ronald S. Russell,
Minister in Charge of Administration,
Liquor Control Act.

a toast to Wine

A Toast to Wine

Since antiquity, the fermented juice of the grape — which we know as wine — has been linked with joyous, even momentous occasions in man's journey through life. Its properties have been celebrated in poem and song, on canvas, in glass and marble. A vocabulary has developed to describe its essence. Yet, wine remains a living thing that can't quite be categorized — only experienced.

The process

Wine can be made from various kinds of fruit, flower petals, grains, and other substances although the term most commonly is used to refer to the fermented juice of freshly gathered grapes. The process by which the juice becomes wine is, in principle, rather simple — so straightforward in fact that wine can be said to make itself. Yeast molds float in the air above vineyards, settle on the grapes, and begin converting the sugar content of the fruit into alcohol and carbon dioxide (a process known as fermentation). If the fermenting juice is placed in an airtight container, it will eventually mature into wine, acquiring a flavour and quality all of its own. If left unprotected from the air and bacteria, the juice will gradually turn into vinegar.

In practice, wine-making is a complex craft requiring infinite care, and one that cannot be hastened. The grapes must be at their peak before they are taken from the vineyards to ensure there is the right balance of sugar and acidity in the fruit for the wine being produced. The sweeter the grape, the higher the alcohol content of the wine.

If champagne is being made, only the finest unblemished grapes are used. Champagne is usually made from either Pinot Noir (a black grape) or Pinot Chardonnay (a white grape). Red wines and rosés are made from black grapes and white wines, surprisingly, from either black or white grapes.

Once the grapes are crushed at the winery, the juice is placed in fermenting tanks. The skins are left in the tanks to add color to red wine and rosés. If a white wine is being made, however, the skins are removed before fermentation begins. The mixture in the tanks is then treated with sulphur dioxide or a sulphurous salt to remove the natural yeasts and reduce oxidation. Sugar and prepared yeast cultures are then added. The temperature of the tank must be carefully controlled all the while as the grape is a highly volatile fruit. Extremes of heat or cold can kill the yeast and stop fermentation. The pulp and skins in the tanks are then removed.

Champagne undergoes a double fermentation — first as a white, still dry wine in vats and second in bottles to develop the bubbles. During the two fermentations a great deal of carbon dioxide builds up. This accounts for the pop you hear when a bottle is opened and the fizz when the sparkling beverage is poured.

From the fermentation tanks the liquid moves to huge vats where the suspended yeast and small particles of skin and pulp settle. Finishing substances are added to screen out minute particles in the wine. The wine may be placed in small oak casks to allow solids to settle out; this may take two years and is usually the method used for fine or expensive wines.

Most wines following fermentation are held in large tanks or vats, filtered and then bottled.

To this basic process individual wineries add their special touches, ensuring the uniqueness of their particular wine.

An illustrious lineage

Few alcoholic beverages can boast the lineage of this highly volatile, elusive beverage. The Ancients believed it a gift of the gods. "Nothing more excellent or valuable than wine was ever granted by the gods to man," Plato wrote. For thousands of years, other men echoed this sentiment, carefully nurturing the delicate vines that are so sensitive to variations in soil and climate. The oldest reports of viniculture come from Mesopotamia and the Nile. Hieroglyphic texts indicate that vines grew on the Nile Delta 5000 years ago, producing wine for an appreciative Egyptian nobility. The Egyptians arranged their grape vines on arched trellises to absorb the sun's rays in the daytime and the earth's heat at night. As early as 2500 B.C. artificially watered gardens yielded vines near the lower tip of the Tigris. Old Testament stories describe lush vineyards in the Middle East long before the birth of Christ. According to Genesis, Noah planted a vineyard at the foot of Mount Ararat in Armenia after disembarking from the ark.

The mysterious nature of wine has long captured the imagination of man. Both the Greek and Roman civilizations paid tribute to a god of wine. The Greeks called him Dionysus, Protector of the Vine, and believed he died or went away in the winter and reappeared in the spring when the vines came back to life. The Romans knew him as Bacchus, God of Wine and Revelry, and depicted him in mosaic, marble and coin. Both carried the art of viniculture to their colonies as far west as Spain. The Romans even attempted to grow vines in England but with little success. The early Christian Church established the mystical role of wine in the sacrament of Communion, a role associated with renewal and rebirth. Through the Dark Ages when waves of Barbarians brought the Roman Empire to its knees, viniculture was preserved in the security of monasteries. Centuries later, priests would carry their precious vines to the New World to meet their need for wine for Mass.

The secret for storing wine in airtight containers so it could mature undisturbed was known to the Greeks and Romans, who used non-porous clay cylinders (or amphorae) for the purpose. Vintage wines were identified on Roman cylinders by the date and name of the ruling consul at the time of bottling. (Opimian wine, bottled in 121 B.C., was a particular good vintage.)

During the Dark Ages the secret was lost and for 1500 years humanity was denied the pleasure of mature wines. Wooden casks which weren't airtight were used for wine storage. Wine was drunk young, usually before it was a year old, and in huge quantities. Finally, about 1700, a French priest and cellar master named Dom Pérignon introduced the cork stopper and made it possible for the world to enjoy aged wines once again. The stopper also enabled him to contain the wine for a double fermentation necessary for champagne. A famous French champagne today bears his name.

The interaction of grape, soil, climate

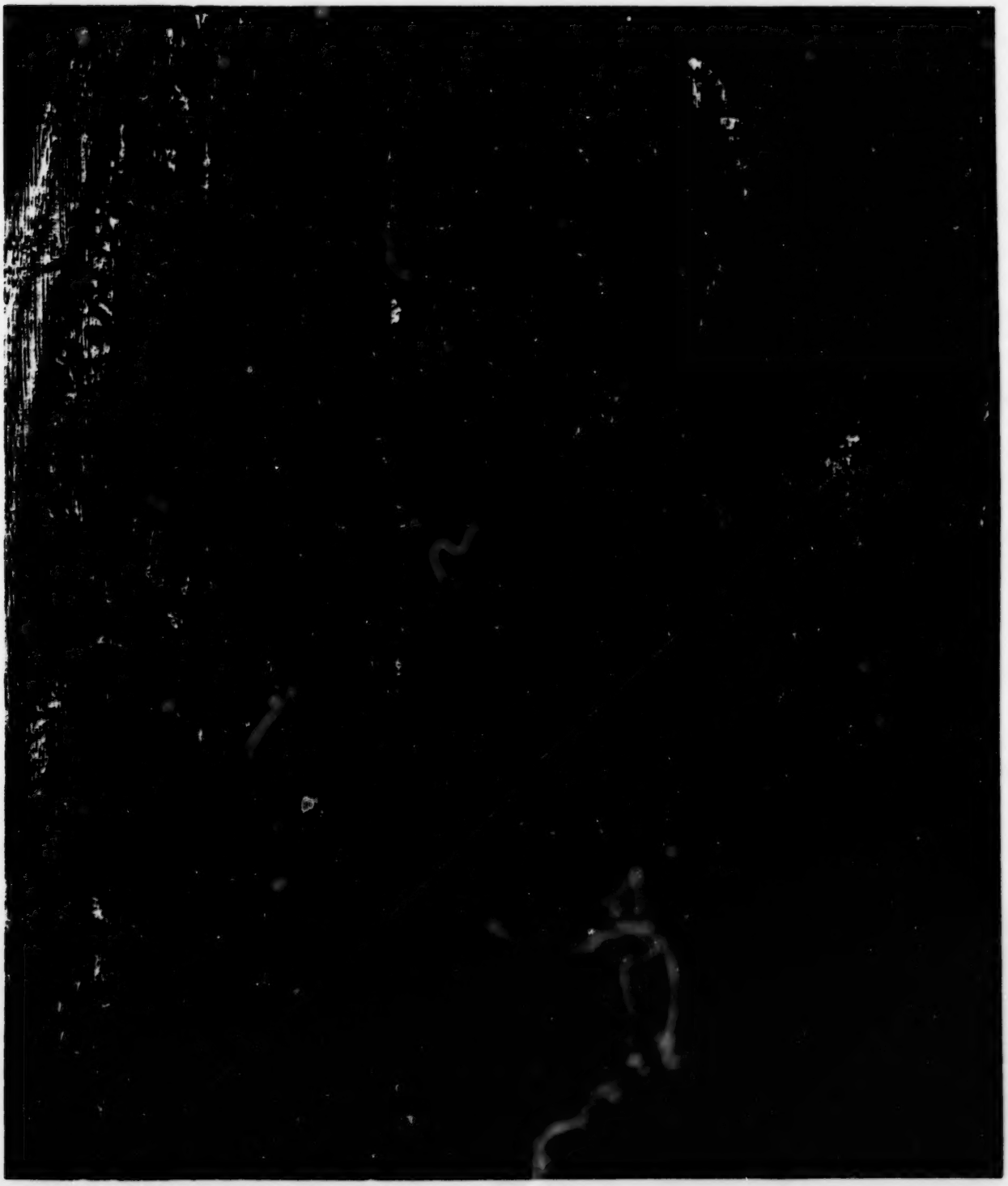
Today, a wine lover can choose from more than 5000 quality wines. Each is a peculiar blend of grape, soil, climate, and care.

Although there are over 8000 varieties of grape from which wine can be made, only 50 or so produce fine wines. Most are of the species **Vitis vinifera**, the original grape grown in Old World countries and the one introduced by Spanish priests to California 300 years ago.

Part of the mystery of wine is that the same grape grown on two different soils or at two different elevations will produce completely different wines. And, the soil need not be fertile to

produce a quality product. The champagne of Epernay, France, is produced from grapes grown in chalky soil. Germany's Moselle vines thrive in a slate soil.

Variations in climate influence the grape well. Weather that interferes with the ripening process can ruin a potentially good wine. Hardy American varieties of grape produce the still and sparkling wines of New York State, Ontario and British Columbia; in the milder climate of California traditional European vines thrive, yielding European-type wines.



Some wine-making countries.

Wine grapes grow best in temperate zones. Thus, most of the major wine-producing countries lie between 40 and 50 degrees latitude on either side of the equator. In the northern hemisphere these countries are France, Germany, Italy, Spain, while in the southern hemisphere South Africa, Australia, Chile and Argentina are major producers. The United States is also now producing a growing assortment of wines. Canada, though not a major world producer, has produced a number of good wines in recent years and is definitely acquiring the prerequisite skills.

Each country boasts its own special wines.

France, perhaps, can lay claim to the widest variety of truly great wines. Here you will find the wines of Bordeaux — ranging from full-bodied reds to dry and sweet whites, as well as rosés. Of the two dozen districts in Bordeaux, five produce supreme wines: Médoc, Graves, St.-Emilion, and Pomerol (all noted for red wines), and Sauternes (famous for sweet white wines). The wines of Burgundy are heavy and regal. The best come from Côte de Nuit and Côte de Beaune and include red and white varieties. Other superior wines come from the Loire Valley (these should mostly be drunk young), Alsace (whose wines resemble Germany's Moselles) and Champagne. France's champagnes have been celebrated for centuries. Mme de Pompadour thought champagne the only wine that left a woman more beautiful after drinking it.

Germany bottles its two main types of wine to reflect the character of those wines. Those from the Moselle are displayed in green bottles, echoing the fresh elegance of the delicate wines produced along this river and its tributaries. Rhine wines are presented in brown bottles, reflecting the rich, fuller wines of the Rhine River.

Italy offers wines to satisfy any taste. Every type of grape imaginable is grown in this boot-shaped country. Some of the finest wines come from villages in the Piedmont Mountains near Switzerland. Tuscany produces the full-bodied Chianti, while delicate whites and reds are produced in the Umbrian Hills and around Valpolicella and Lake Garda. This country, once the seat of Roman emperors, also boasts fine rosés and sparkling white wines.

Spain produces many good quality table wines, in particular Rioja red, white and rosé wines. Wines carrying the label **Garantia de Origen** are among the best in the country.

South Africa gives the world some excellent full bodied red and white wines, with some of the best hailing from the Paarl, Wynberg and Stellenbosch areas.

Australian wines include hardy red and white wines named after the areas in which the grapes are grown — Magill, McLaren Vale and Borassa Valley.

Chile makes exceptionally fine white wines similar to those of the Moselle. Excellent table wines are produced in the center of the country of the Bordeaux and Burgundy types.

Argentina leads the wine producers of the western hemisphere. Its wines include a variety of red, white and rosé wines, most produced in the Mendoza area.

The **United States**, even with its very short history of viniculture, produces its share of good wines. California produces most of the wine in the United States. The vines here are mainly imports from the Old World; in the milder climate of California, they produce wines which resemble Europe's Bordeaux, Burgundies, and Moselles. California sauterne, however, is not nearly as sweet a wine as its French counterpart.

Canadian wines are now beginning to come into their own. Several have recently won awards in Europe. Two areas grow most of Canada's wine grapes: the Niagara Peninsula whose mild climate and moderate rainfall enable wineries to experiment with many imported varieties of grape, and the Okanagan Valley where vineyards depend on irrigation for their water and climatic variations can be extreme. Both produce good wines, some made from the native North American species **labrusca**. As in the United States, many of the wines bear the name of the grape from which they are made: Chardonnay, Reisling, Pinot Noir, Gamay, Muscat. Several good dry white and red wines are produced as well as numerous rosés and "champagne-type products".

The commercial wine industry only appeared in the mid 1880's in Canada. Yet, the history of viniculture on Canadian soil stretches back to the 1600's when European colonists used Old World grapes as well as native varieties to make wine. Some of the native grapes may well have been of the same species that Lief Erickson found growing in such abundance when he first landed in North America in 1000 A.D. Such was the profusion of vines that, according to Icelandic saga, he named this land "Vinland".

Today, Canadian wineries exist not only in the Niagara Peninsula and the Okanagan Valley but in the Prairie Provinces, in Quebec, and in the Maritimes.

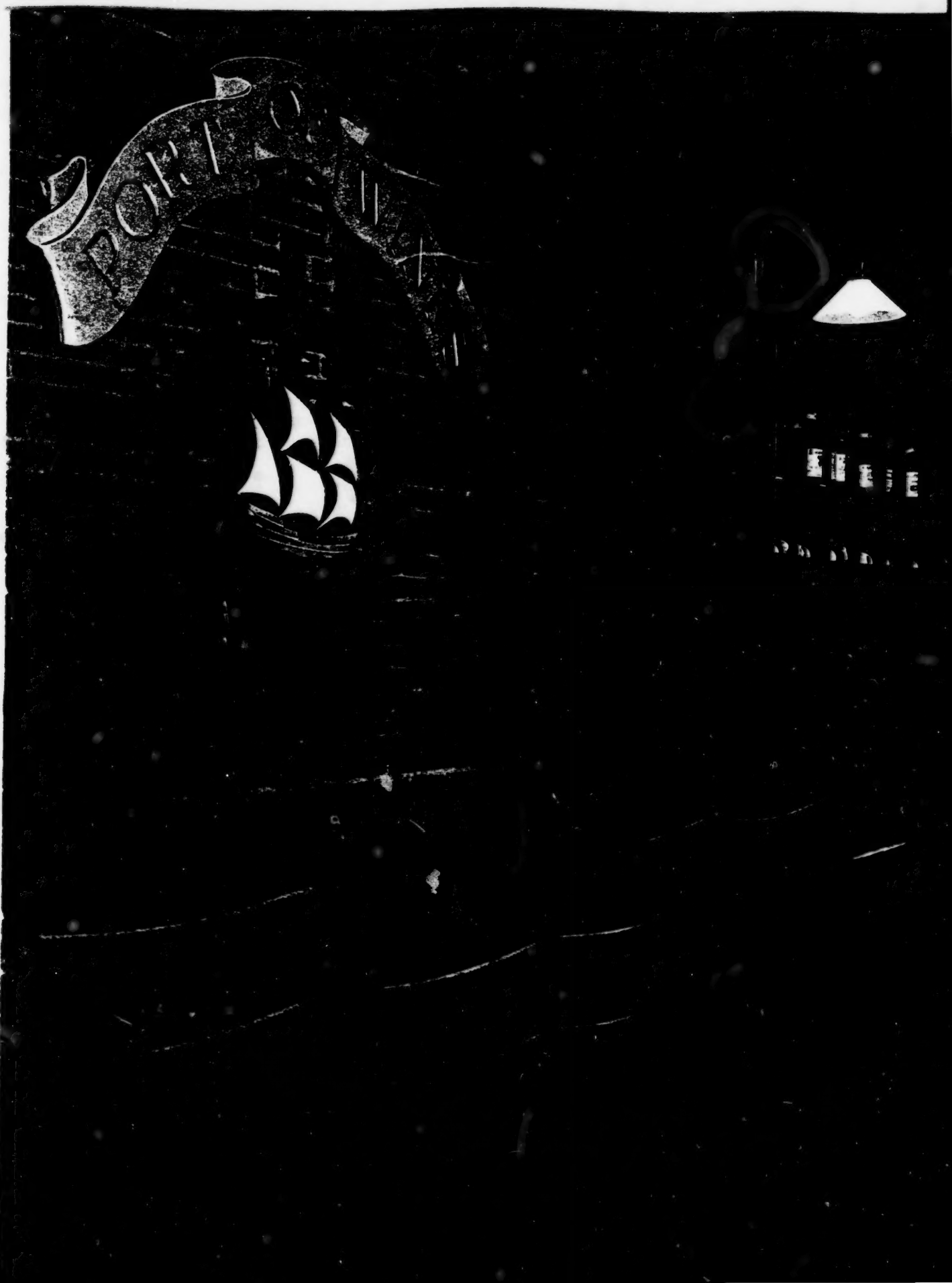
Canadian consumption of wine, domestic as well as imported, has more than doubled in the past decade due in part to a growing interest in wine, increased European immigration, increased prosperity of consumers, and the growing selection of quality wines at affordable prices.

Introducing Port of Wines

An impressive assortment of some of the world's finer wines, spirits and liqueurs is now available at a specialty shop tucked in an historic building just off Hollis Street (1874-76 Hollis) in Halifax. Its name, Port of Wines, attests to the interest Nova Scotians have shown in fine wines through the centuries. Wines have, in fact, been entering the Port of Halifax since it was founded in 1749.

The store opened in August of 1982 in the same building occupied more than a century ago by wine and liquor merchant Archibald McDougall. The decor is rich and warm, complimenting the old edifice and the quality products the store carries. Here fine wines, liqueurs and spirits line the shelves from countries such as Portugal, Greece, Spain, Scotland (Scotch), England (liqueur), Holland, Austria, New Zealand and the U.S.S.R. as well as from the major wine-producing countries already mentioned. A good selection of Canadian wines are also featured. The product list changes regularly to provide something different for customers. A number of wines are featured in different vintages; where possible only the best vintages have been selected. Most of the products carried are in the lower price range although the bottom level of the store does display some of the more expensive wines from Bordeaux, Champagne, and other regions. A wine consultant is available in the store to help the consumer make his or her selection.

Products stocked in Port of Wines are available to anyone in Nova Scotia. Orders can be placed through local liquor stores as well.



A few tips

Despite what many wine lovers maintain, there are no iron-clad rules for selecting and drinking wine. Your choice for a particular occasion and how much you enjoy that wine will depend on your experience, your sense of smell and taste, and your eye for color. You can, for instance, enjoy a red wine with fish and a white wine with beef, although most red wine overpowers the taste of fish and most beef dishes are too heavy for a delicate white wine. Wines are not usually successful companions of curries, mint or cocktail sauces, chocolate, egg dishes (with the exception of quiche), or salads laced with vinegar.

Whether or not to decant a wine also puzzles many people. White wine almost never needs to be decanted. Red wines, however, should always be decanted — young reds to improve their smell and taste; mature wines to remove the sediment that occurs after a wine has sat several years in a bottle. If you decant an aged wine, keep the bottle upright at least two hours before decanting so that the sediment will settle to the bottom of the bottle.

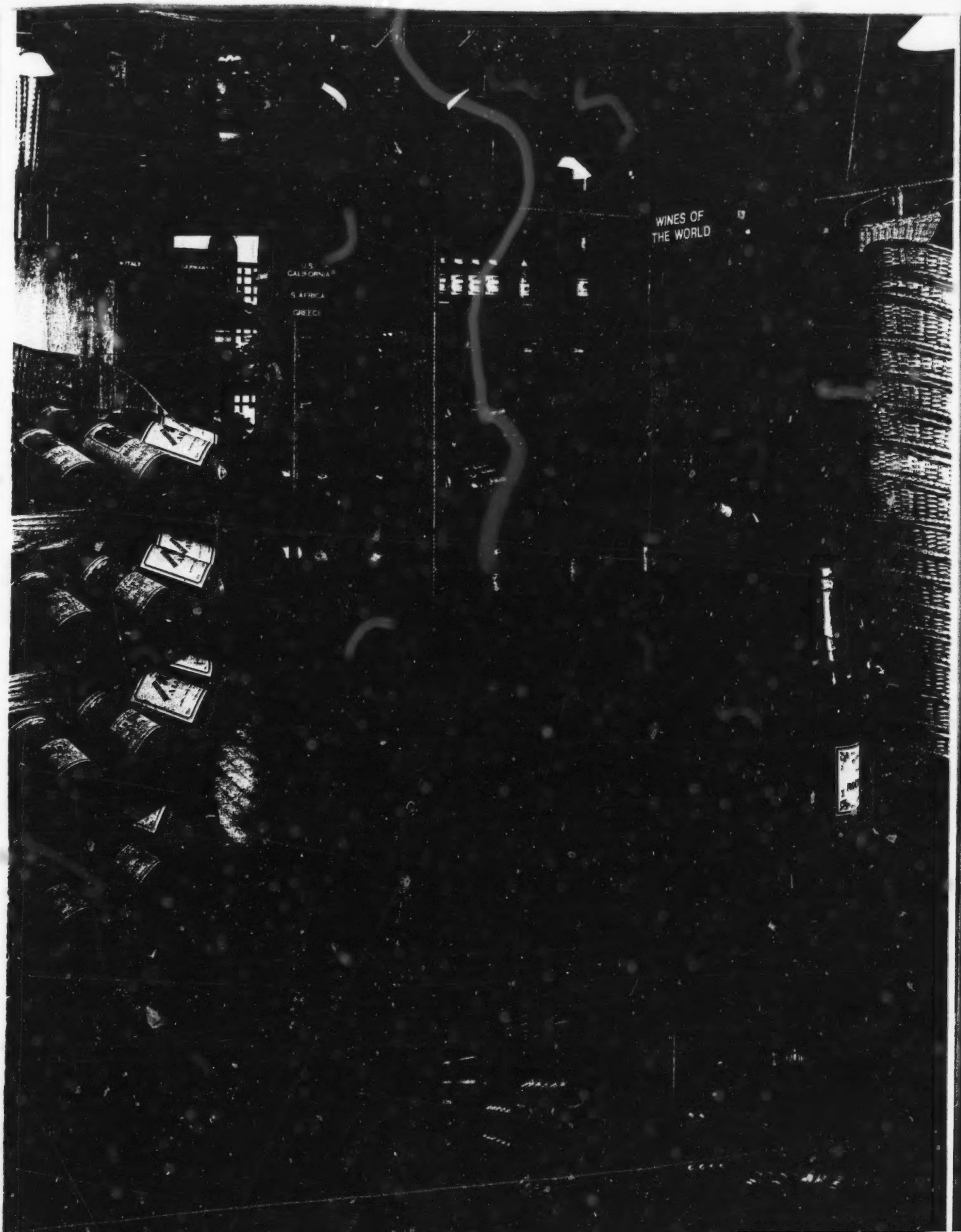
The best glasses in which to serve wines are **clear** to show the wine's color, **stemmed** to keep the heat of your hand from the wine as well as fingerprints from distorting the color of the wine, and **tulip-shaped** to concentrate the aroma of the wine under your nose. By filling a four-ounce glass only halfway, you will avoid spills and will be able to better savor the "bouquet" of your selection.

Some wines, mostly white wines, can be chilled to improve their taste. However, wine is a living thing and should not be placed in a freezer.

Through the centuries a special vocabulary has developed to capture the essence of wine in words. Though inadequate to the job, they are the terms wine-lovers use to describe the taste of this mysterious beverage. Here are a few:

bouquet — the aroma of the wine
fresh — a wine that has a lively taste and bouquet; usually applied to young white or red wines, rosés
foxy — a term used to describe the distinctive taste of wines made from native North American grapes
full-bodied — a wine having substance, seeming to fill your mouth with taste
harsh — a wine that is immature or makes the mouth pucker
mellow — a wine that tastes fully ripe, sometimes sweet
spicy — a wine having a piquant bouquet or taste.

As you choose your next bottle of wine, take a moment to reflect on the thousands of years of craftsmanship, of struggle with soil and weather that have gone into the making of this fine drink, truly a gift of the gods.


WINES OF
THE WORLD
U.S.
CALIFORNIA
S. AFRICA
GREECE

Source of Gross Liquor Revenue

Dollars to the nearest 000's

Spirits	$109,336.5	45.6%
Beer	$105,669.3	44.1%
Wine	$ 24,505.2	10.3%
Total	**$239,511.0**	**100.0%**

Source of Gross Liquor Revenue

Dollars to the nearest 000's

General Store Sales Vs Licensee Store Sales

Spirits			
General	$ 98,730.9	90.3%	
Licensee	$ 10,605.6	9.7%	
Total	$109,336.5	100.0%	
Wine			
General	$ 21,200.3	86.5%	
Licensee	$ 3,304.9	13.5%	
Total	$ 24,505.2	100.0%	
Beer			
General	$ 78,759.2	74.5%	
Licensee	$ 26,910.1	25.5%	
Total	$105,669.3	100.0%	
Total			
General	$198,690.3	83.0%	
Licensee	$ 40,820.7	17.0%	
Total	**$239,511.0**	**100.0%**	

Source of Gross Liquor Revenue

Dollars to the nearest 000's

Canadian Vs Imported

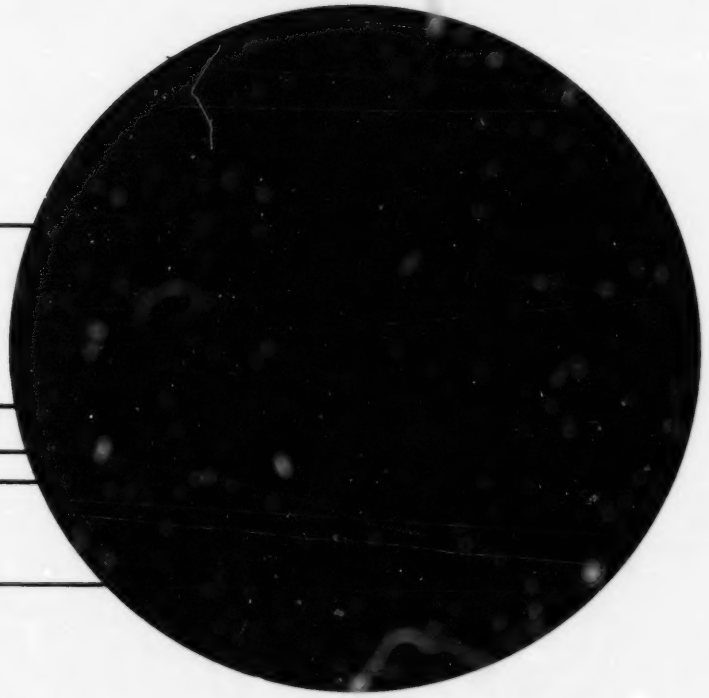
Spirits		
Canadian	$ 98,337.9	89.9%
Imported	$ 10,998.6	10.1%
Total	$109,336.5	100.0%
Wine		
Canadian	$ 13,638.0	55.7%
Imported	$ 10,867.2	44.3%
Total	$ 24,505.2	100.0%
Beer		
Canadian	$104,740.3	99.1%
Imported	$ 929.0	0.9%
Total	$105,669.3	100.0%
Total		
Canadian	$216,716.2	90.5%
Imported	$ 22,794.8	9.5%
Total	**$239,511.0**	100.0%

Distribution of Liquor Revenue Dollars

Dollars to the nearest 000's

Two Year Comparison

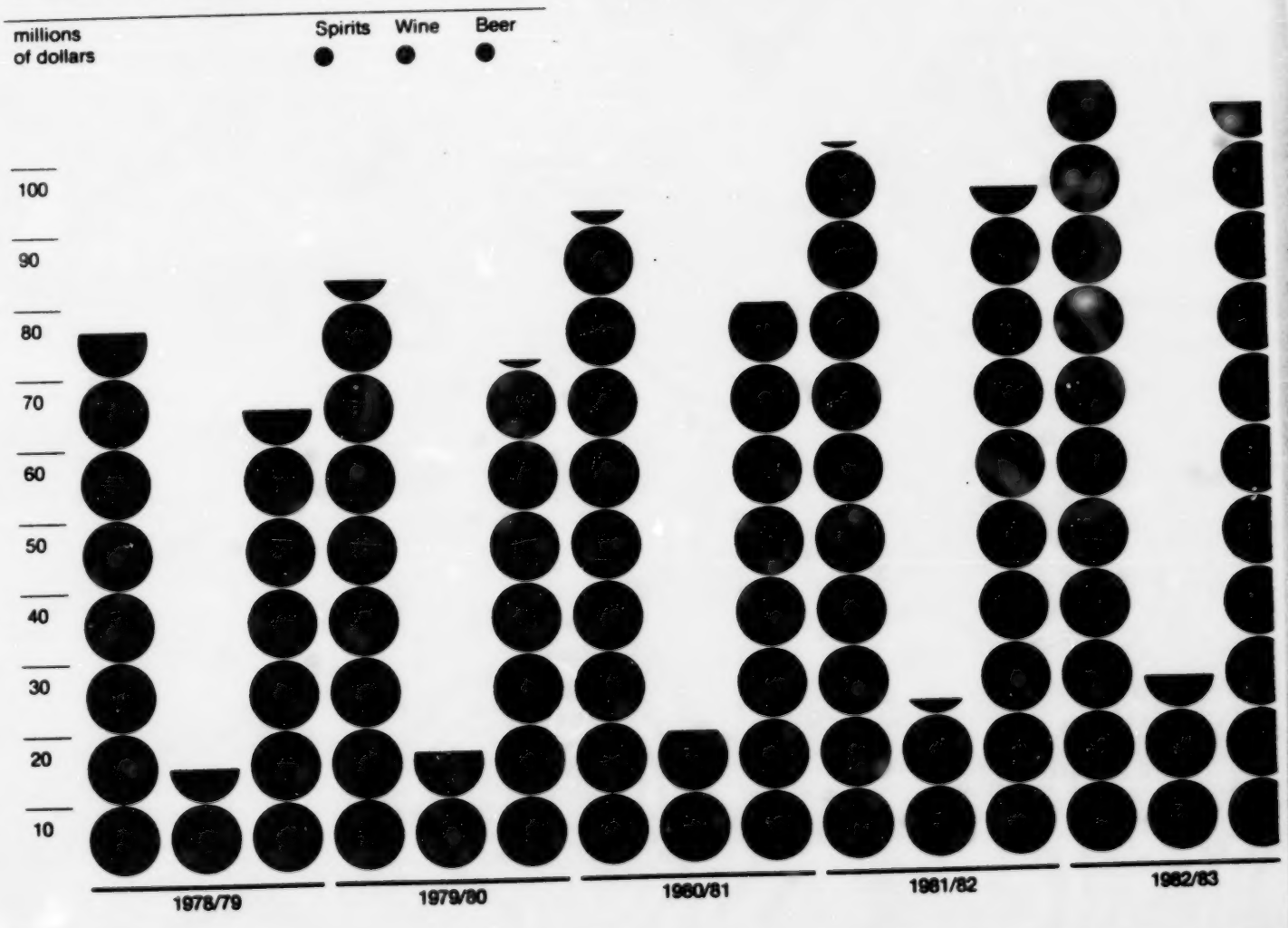
	1982	1983
Cost of Sales	53.9%	53.7%
Cost of Store Operations	8.1%	8.7%
RCMP Expense	6.1%	7.5%
Administrative and Net Other	2.3%	2.6%
Total Profits	29.6%	27.5%



	1983	1982
Costs of Sales	$128,616.9	$116,594.0
Costs of Store Operations	20,840.7	17,412.3
RCMP Expense	17,895.0	13,205.3
Administrative and Net Other Expenses	6,164.4	5,081.8
Total Profits	$ 65,940.2	$ 64,017.2

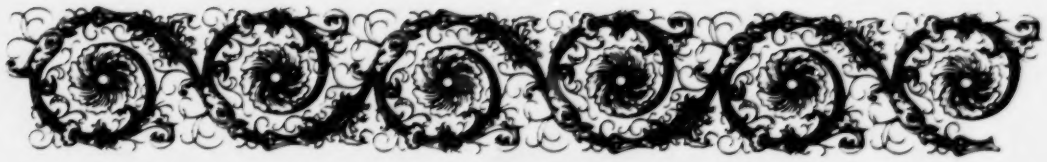
Five Year Sales Comparison

Dollars to the nearest 000's



Five Year Sales Comparison

Dollars to the nearest 000's



By Class of Sales

	1982/83	1981/82	1980/81	1979/80	1978/79
Spirits	**109,336.5**	100,539.8	91,917.4	83,123.7	76,496.7
Wine	**24,505.2**	21,556.7	19,330.2	16,779.8	14,890.9
Beer	**105,669.3**	94,257.2	79,364.7	70,791.5	65,133.5
Total	**239,511.0**	216,353.7	190,612.3	170,695.0	156,521.1

Canadian Vs Imported

		1982/83	1981/82	1980/81	1979/80	1978/79
Spirits	Canadian	**98,337.9**	90,715.6	82,558.2	74,027.7	68,044.6
	Imported	**10,998.6**	9,824.2	9,359.2	9,096.0	8,452.1
Wine	Canadian	**13,638.0**	12,413.2	11,049.5	9,337.5	8,392.7
	Imported	**10,867.2**	9,143.6	8,280.7	7,442.3	6,498.2
Beer	Canadian	**104,740.3**	93,476.7	78,591.5	69,910.5	64,110.5
	Imported	**929.0**	780.4	773.2	881.0	1,023.0
Total		**239,511.0**	216,353.7	190,612.3	170,695.0	156,521.1

Licensee by Class

	1982/83	1981/82	1980/81	1979/80	1978/79
Spirits	**10,805.8**	9,467.9	8,665.5	7,540.0	6,911.0
Wine	**3,304.9**	2,983.1	2,561.1	1,982.9	1,631.1
Beer	**26,910.2**	23,617.9	19,118.5	16,748.0	16,295.9
Total	**40,820.7**	36,068.9	30,345.1	26,270.9	24,838.0

Auditors' Report

To the Honourable Ronald S. Russell
Minister in Charge of Administration
Liquor Control Act
Province of Nova Scotia
Halifax, Nova Scotia

We have examined the balance sheet of The Nova Scotia Liquor Commission as at March 31, 1983 and the statements of income and changes in financial position for the year then ended. Our examination was made in accordance with generally accepted auditing standards, and accordingly included such tests and other procedures as we considered necessary in the circumstances.

In our opinion, these financial statements present fairly the financial position of the Commission as at March 31, 1983 and the results of its operations and the changes in its financial position for the year then ended in accordance with generally accepted accounting principles as modified by note 1(b) applied on a basis consistent with that of the preceding year.

Thorne Riddell
Chartered Accountants

Halifax, Nova Scotia
June 9, 1983

Balance Sheet

As at March 31, 1983

Assets

Current Assets	1983	1982
Cash	$ 2,623,299	$ 1,329,068
Accounts receivable	338,415	309,624
Inventories of stock in warehouse and stores	12,301,745	10,589,804
Prepaid expenses	800,252	971,176
	$16,063,711	13,199,672
Fixed Assets		
Furniture, fixtures and portable equipment	3,211,541	3,206,251
Other equipment	1,798,904	1,675,284
Land and buildings	7,632,254	7,431,849
Capital and leasehold improvements	6,133,688	4,835,494
	18,776,387	17,148,878
Less accumulated depreciation	14,966,398	13,426,769
	3,809,989	3,722,109
	$19,873,700	$16,921,781

Liabilities

Current Liabilities	1983	1982
Accounts payable	$ 5,867,222	$ 4,548,949
Minister of Finance		
Balance at beginning of year	12,372,832	10,877,647
Remittances	12,372,832	10,877,647
	—	—
Current year		
Net income		
Nova Scotia Liquor Commission	65,940,218	64,017,162
Liquor License Board	2,691,260	999,961
Bottle Exchange	—	126,471
	68,631,478	65,143,594
Remittances	54,625,000	52,770,762
Due Minister of Finance	14,006,478	12,372,832
	$19,873,700	$16,921,781

The accompanying notes are an integral part of these financial statements.

Statements of Operations

Nova Scotia Liquor Commission

Year Ended March 31, 1983

	1983	1982
Sales	**$239,457,241**	$216,310,620
Cost of goods sold	**128,616,915**	116,594,032
Gross profit	**110,840,326**	99,716,588
Stores operating expenses, including depreciation on equipment of $1,834,070 1982, $1,279,452	**20,840,678**	17,412,283
Income, store operations	**89,999,648**	82,304,305
Administrative expenses, including depreciation on equipment of $257,681 1982, $229,543	**7,361,987**	5,979,213
Other revenue	**(1,457,091)**	(1,116,444)
Other expenses	**259,492**	219,061
Net operating profit	**83,835,260**	77,222,475
Maintenance of Royal Canadian Mounted Police	**17,895,042**	13,205,313
Net Profit	**$ 65,940,218**	$ 64,017,162

Liquor License Board

Year Ended March 31, 1983

	1983	1982
Income - License revenue charge	**$ 4,015,152**	$ 1,800,438
Beer gallonage charge	**—**	156,761
License sales	**300,431**	298,359
License application & transfer fees	**18,275**	16,050
	4,333,858	2,271,608
Administrative expenses, including depreciation of $3,328; 1982, $1,921	**1,642,598**	1,271,647
Net Profit	**$ 2,691,260**	$ 999,961

Bottle Exchange (Discontinued)

	1983	1982
Net Profit	**$ —**	$ 126,471
Total Profit	**$68,631,478**	$65,143,594

Statement of Changes in Financial Position

Year Ended March 31, 1983

	1983	1982
Working Capital Derived From		
Current operations		
Net income	**$68,631,478**	$65,143,594
Depreciation not involving working capital	**2,095,079**	1,510,916
	70,726,557	66,654,510
Working Capital Applied To		
Purchase of fixed assets (net)	**2,182,959**	1,303,592
Remittances to Minister of Finance	**66,997,832**	63,648,409
	69,180,791	64,952,001
Increase in Working Capital	**1,545,766**	1,702,509
Working capital at beginning of year	**8,650,723**	6,948,214
Working capital at end of year	**$10,196,489**	$ 8,650,723

Notes to Financial Statements

Year Ended March 31, 1983

1. Accounting Policies

(a) Inventories

Inventories of stock in warehouse and stores are valued at the lower of cost and net realizable value. Customs and excise tax have not been included where payment is due upon shipment from bonded warehouse.

(b) Fixed assets

Fixed assets are stated at cost. Depreciation, excepting amounts determined for furniture, fixtures, portable equipment, other equipment and capital and leasehold improvements, is provided in accordance with generally accepted accounting principles on the following basis:

Furniture, fixtures, portable equipment, other equipment and capital and leasehold improvements	99% of cost in the year of acquisition
Land and buildings	5% straight-line

Land costs which normally would not be depreciated are written off due to the retention of proceeds by the Province of Nova Scotia.

2. Leases

The Commission leases buildings and premises under operating leases which expire at various dates between 1983 and 2002. Some of these operating leases contain renewal options at the end of the initial lease term.

The following is an approximate schedule by years of future minimum rental payments required under operating leases that have initial lease terms in excess of one year, as of March 31, 1983:

1984	$ 1,461,000
1985	1,381,000
1986	1,272,000
1987	1,260,000
1988	1,217,000
1989 to 2002	9,426,000
Total minimum payments required	$16,017,000

3. Subsequent Event

Effective July 8, 1983 the Liquor License Board will become a separate entity in accordance with a new enabling legislation, responsible for all accounting and reporting related thereto.

Sales in Hectolitres

Approximate

	April 1/82-March 31/83 Total Hectolitres	% of Total	April 1/81-March 31/82 Total Hectolitres	% of Total	April 1/80-March 31/81 Total Hectolitres	% of Total	April 1/79-March 31/80 Total Hectolitres	% of Total
Spirits								
Canadian	**64,728**		66,419		66,455		65,007	
Imported	**6,040**		5,804		6,283		7,029	
	70,768	**9.7**	72,223	9.8	72,738	9.7	72,036	9.6
Wine								
Canadian	**30,207**		29,209		27,811		27,580	
Imported	**18,332**		15,797		14,509		15,147	
	48,539	**6.7**	45,006	6.1	42,320	5.7	42,727	5.7
Beer								
Canadian	**605,648**		613,947		628,824		629,143	
Imported	**3,540**		2,850		3,231		3,924	
	609,188	**83.6**	616,797	84.1	632,055	84.6	633,067	84.7
	728,495	**100.0**	734,026	100.0	747,113	100.0	747,830	100.0

Sale of Alcoholic Beverages By Volume Per Capita

Fiscal years Ended March 31 15 years and over — litres per capita

Five Year Comparison

	Spirits					Wine				
	1978	1979	1980	1981	**1982**	1978	1979	1980	1981	**1982**
Nova Scotia	11.2	11.1	11.1	11.2	**11.0**	6.3	6.5	6.6	6.5	**6.8**
Newfoundland	9.9	9.8	9.9	10.0	**9.8**	3.3	3.4	3.6	4.0	**4.1**
Prince Edward Island	12.8	12.7	12.0	11.9	**10.4**	5.2	5.3	5.2	5.5	**5.1**
New Brunswick	7.8	8.6	8.4	8.3	**8.0**	4.4	4.9	5.0	4.9	**5.3**
Quebec	7.0	7.0	5.7	6.3	**6.0**	10.1	11.8	11.8	12.0	**12.3**
Ontario	11.5	11.2	11.1	10.9	**10.7**	9.1	10.1	10.4	10.6	**11.1**
Manitoba	12.4	12.7	12.1	12.5	**12.5**	7.8	8.1	8.1	8.5	**9.1**
Saskatchewan	12.8	11.4	11.4	11.4	**11.6**	5.8	5.7	5.9	5.7	**6.6**
Alberta	14.9	15.7	15.9	13.1	**16.0**	10.3	11.4	12.1	10.1	**12.9**
British Columbia	13.7	14.7	13.8	14.8	**13.6**	14.4	16.3	16.3	18.7	**18.3**
Yukon	22.5	24.3	23.5	22.4	**22.3**	16.3	18.5	21.7	18.0	**21.1**
Northwest Territories	17.7	17.8	17.2	17.0	**17.6**	9.4	9.2	9.2	8.4	**8.3**
Total	10.8	10.8	10.4	10.3	**10.3**	9.5	10.7	10.8	11.1	**11.7**

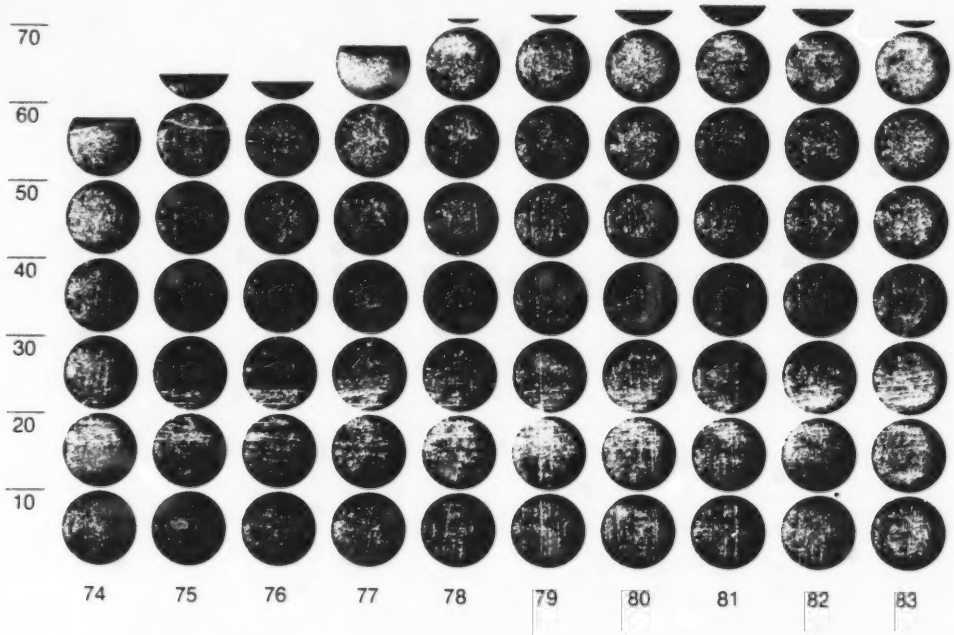
	Beer					Total				
	1978	1979	1980	1981	**1982**	1978	1979	1980	1981	**1982**
Nova Scotia	97.9	98.0	97.4	97.4	**94.0**	115.4	115.6	115.1	115.1	**111.8**
Newfoundland	123.2	124.0	129.5	124.5	**122.1**	136.4	137.2	143.0	135.8	**136.0**
Prince Edward Island	93.8	103.2	97.6	98.2	**89.9**	111.8	121.2	114.8	115.6	**105.4**
New Brunswick	88.2	101.1	101.7	105.2	**98.9**	100.4	114.6	115.1	118.4	**112.2**
Quebec	123.5	121.1	120.1	117.2	**114.4**	140.6	139.9	137.6	135.5	**132.7**
Ontario	111.7	112.2	111.5	112.9	**111.1**	132.3	138.4	133.0	134.4	**132.9**
Manitoba	106.0	90.1	101.2	104.1	**98.9**	126.2	110.9	121.4	125.1	**120.5**
Saskatchewan	88.4	94.0	93.1	98.1	**88.1**	107.0	111.1	110.4	115.2	**106.3**
Alberta	105.8	99.0	107.0	71.5	**104.3**	131.0	126.1	135.0	94.7	**133.2**
British Columbia	114.0	93.0	110.9	91.0	**107.8**	142.1	124.0	141.0	124.5	**139.7**
Yukon	186.5	172.3	211.0	238.9	**187.4**	225.3	215.2	356.2	279.3	**230.8**
Northwest Territories	122.7	110.7	109.0	108.7	**109.6**	149.8	137.7	135.4	134.1	**135.5**
Total	112.6	109.1	111.8	106.4	**108.9**	132.9	130.6	133.0	127.8	**130.9**

Sales in Hectolitres

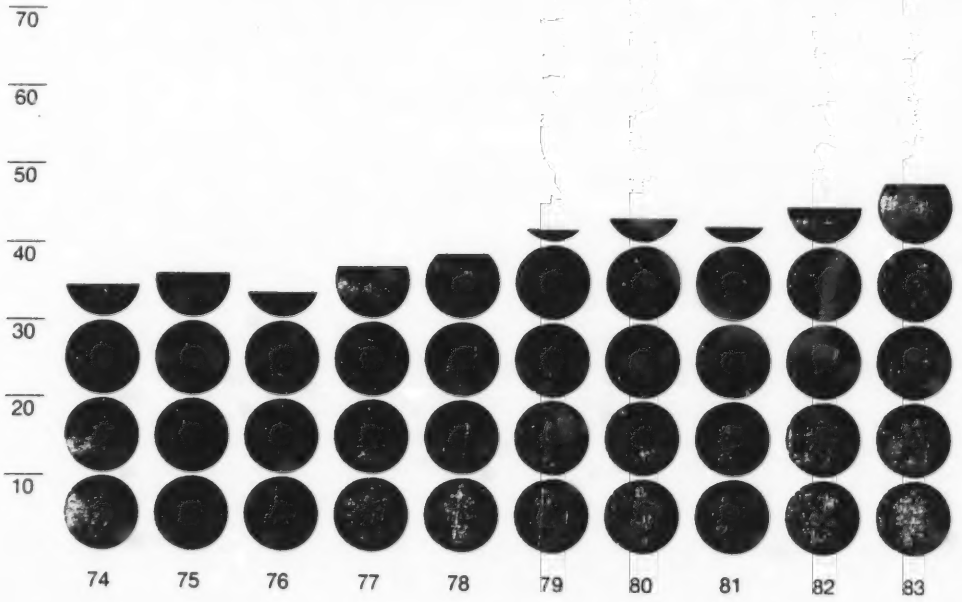
Volume to nearest 000's

Ten Year Growth Pattern

Spirits



Wine

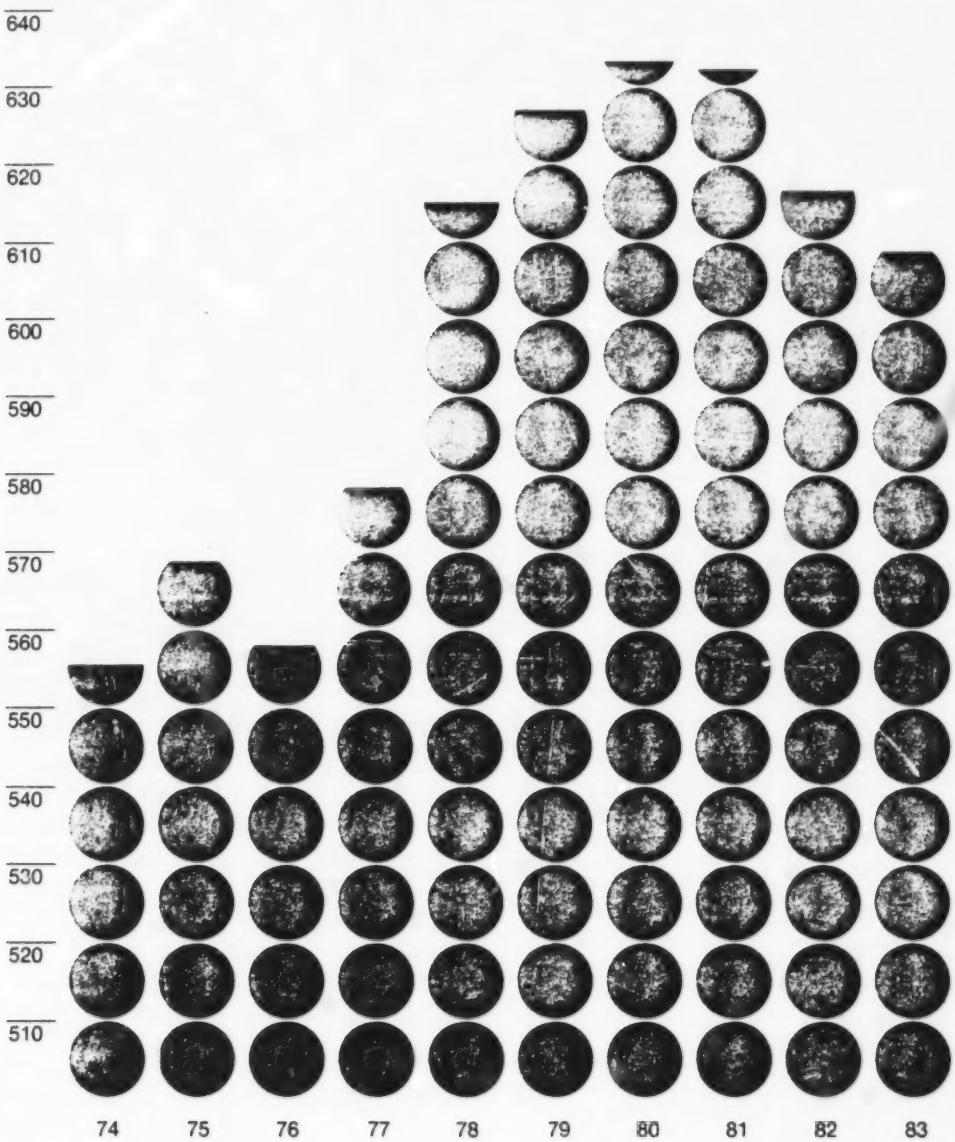


Sales in Hectolitres

Volume to nearest 000's

Ten Year Growth Pattern

Beer



Permit and License Sales

April 1, 1982 to March 31, 1983

Form No.	Description	Number	Amount
L 4	Special Permits	364	14,102
L 6	N.A.T.O.	101	—
LLB11	Lounge	138	25,460
LLB12	Dining Room	346	47,105
LLB12A	Dining Room (resort status)	7	1,275
LLB13	Restaurant	52	4,725
LLB14	Beverage Room	104	14,984
LLB15	Tavern	12	1,275
LLB17	Entertainment	186	34,765
LLB17A	Dining Room Entertainment	63	1,560
LLB18	Waiters	3,905	11,814
LLB25B	Special Occasion I	2,102	6,303
LLB25C	Special Occasion II	4,880	15,078
LLB25D	Special Occasion III	3,064	71,592
LLB28	Club License	328	46,660
LLB44	Special Premise	168	15,435
LLB45	Cabaret	12	2,400
			314,533

Sales by Stores

Twelve Month Period Ended March 31, 1983

□ Self-Service Stores △ Specialty Sections ○ Bottle Return Sections

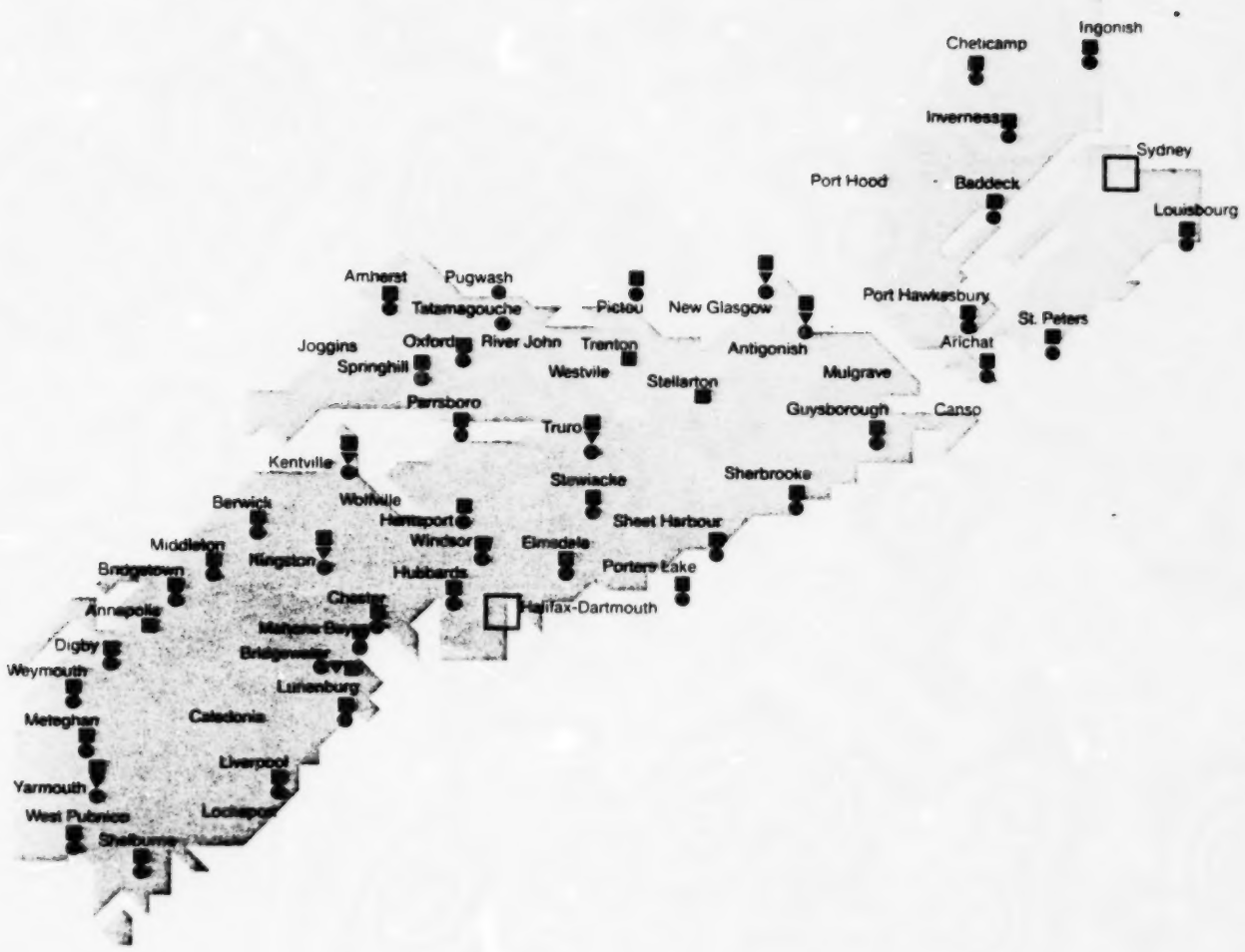
	Store No.	Location		Spirits	Wine	Beer	Tota
Region #1- Halifax-Dartmouth	102	Bedford Place	□ ○	2,531,130.76	678,821.28	2,527,546.95	5,737,498.9
	105	Chester	□ ○	925,186.42	228,911.44	795,236.62	1,949,334.4
	109	Dart.-Bridge Plaza	□ ○	2,626,071.01	655,329.51	2,363,547.40	5,644,947.9
	112	Dart.-Canal St.	□ △ ○	1,888,581.81	596,027.24	1,283,167.73	3,767,776.7
	113	Dart.-Canal St., Lic.		1,169,217.92	286,191.83	3,446,620.07	4,902,029.8
	119	Dart.-Westphal	□ ○	3,740,148.16	939,959.65	2,951,802.67	7,631,910.4
	Total Dart. Stores			**9,424,018.90**	**2,477,508.23**	**10,045,137.87**	**21,946,665.0**
	123	Elmsdale	□ ○	976,515.40	143,801.25	1,178,813.78	2,299,130.4
	127	Forest Hills	□ ○	1,533,331.43	460,320.34	1,453,338.64	3,446,990.41
	133	Hfx.-Bayers Rd.	□ ○	2,633,829.11	749,897.84	1,817,028.96	5,200,755.91
	139	Hfx.-Clyde St.	□ ○	3,136,713.58	1,410,475.53	2,050,248.42	6,597,437.5
	142	Hfx.-Gottingen St.		883,955.05	236,687.22	648,514.55	1,769,156.8
	145	Hfx.-Hfx. Shop. Ctr.	□ △ ○	3,831,694.29	1,706,510.69	2,290,679.64	7,828,884.6
	148	Hfx.-Historic Prop.	□	36,089.47	293,697.66	—	329,787.1
	151	Hfx.-Hollis St.	□ ○	1,191,773.20	358,085.61	760,970.62	2,310,829.4
	157	Hfx.-Scotia Square	□ ○	1,430,091.88	520,879.88	447,604.63	2,398,576.3
	160	Hfx.-Spryfield	□ ○	1,937,575.84	399,143.39	1,930,464.98	4,267,184.21
	163	Hfx.-Strawberry Hill	□ ○	2,595,957.31	565,831.41	1,943,529.27	5,105,317.9
	164	Hfx.-Strawberry Hill, Lic.		4,522,131.09	2,303,863.56	9,205,543.90	16,031,538.5
	Total Hfx. Stores			**22,199,810.82**	**8,545,072.79**	**21,094,584.97**	**51,839,468.5**
	170	Hantsport	□ ○	344,549.05	62,645.17	298,245.62	705,439.8
	173	Hubbards	□ ○	716,139.93	160,577.06	739,577.68	1,616,294.67
	183	Porter's Lake	□ ○	1,310,026.30	200,581.46	1,101,669.42	2,612,277.1
	189	Sackville Town Ctr.	□ ○	1,777,087.32	390,901.57	1,880,036.92	4,048,025.81
	193	Sheet Harbour	□ ○	495,003.43	71,509.30	473,547.10	1,040,059.8
	196	Windsor	□ ○	1,592,600.69	226,763.43	1,571,761.90	3,391,126.0
	Regional Total			**43,825,400.45**	**13,647,413.32**	**43,159,497.47**	**100,632,311.2**
Region #2- Cape Breton	203	Arichat	□ ○	738,268.08	80,363.89	548,247.56	1,366,879.5
	208	Baddeck	□ ○	847,623.86	149,323.34	726,059.81	1,723,007.01
	213	Cheticamp	□ ○	607,169.96	78,078.82	761,039.92	1,446,288.7
	218	Dominion	□ ○	672,060.62	81,660.57	845,122.35	1,598,843.5
	225	Glace Bay	□ ○	2,752,608.45	347,602.05	2,775,585.59	5,875,796.0
	226	Glace Bay, Lic.		43,305.43	1,347.48	117,019.71	161,672.6
	231	Ingonish	□ ○	594,799.82	126,608.21	565,443.76	1,286,851.7
	236	Inverness	□ ○	931,224.76	103,138.07	721,677.38	1,756,040.2
	241	Louisbourg	□ ○	465,936.36	64,075.88	395,293.52	925,305.7
	246	New Waterford	□ ○	1,382,218.99	206,082.38	1,945,645.16	3,533,946.5
	251	North Sydney	□ ○	2,193,188.07	261,074.01	1,899,889.13	4,354,151.21
	256	Port Hawkesbury	□ ○	1,878,138.68	281,916.66	1,393,691.70	3,553,747.04
	261	Port Hood		548,884.77	56,449.36	417,252.22	1,022,586.3
	268	St. Peters	□ ○	625,276.39	107,124.35	757,373.75	1,489,774.4
	273	Sydney-Ashby	□ ○	1,602,648.52	192,386.42	954,347.98	2,749,382.92
	274	Sydney-Ashby, Lic.		1,005,701.31	151,218.03	2,387,938.31	3,544,857.65
	279	Sydney-George St.	□ ○	3,033,527.61	479,559.77	1,873,256.40	5,386,343.78

	Store No.	Location		Spirits	Wine	Beer	Total
	284	Sydney-Whitney Pier		644,959.04	65,137.87	527,775.59	1,237,872.50
	Total Sydney Stores			**6,286,836.48**	**888,302.09**	**5,743,318.28**	**12,918,456.85**
	289	Sydney Mines	□ ○	1,154,974.52	153,858.18	1,552,594.82	2,861,427.52
	295	Sydney River	□ △ ○	2,873,649.06	512,012.21	1,683,505.99	5,069,167.26
	Regional Total			**24,596,164.30**	**3,499,017.55**	**22,848,760.65**	**50,943,942.50**
Region #3- Northern	302	Amherst	□ ○	1,599,293.19	302,514.11	1,908,077.26	3,809,884.56
	307	Antigonish	□ △ ○	3,002,428.16	480,834.08	2,525,394.49	6,008,656.73
	312	Canso		422,781.01	51,287.22	517,854.78	991,923.01
	317	Guysborough	□ ○	358,621.39	90,904.00	430,592.91	880,118.30
	322	Joggins		103,849.25	12,749.41	214,374.85	330,973.51
	327	Mulgrave		330,126.91	65,844.36	359,300.12	755,271.39
	332	New Glasgow	□ △ ○	2,536,694.95	514,036.71	2,019,828.40	5,070,560.06
	333	New Glasgow, Lic.		478,424.85	34,967.74	948,359.11	1,461,751.70
	338	Oxford	□ ○	382,675.31	58,634.05	379,695.06	821,004.42
	343	Parrsboro	□ ○	481,110.81	68,589.99	576,532.12	1,126,232.92
	348	Pictou	□ ○	1,068,920.09	175,433.97	904,578.00	2,148,932.06
	353	Pugwash	○	261,378.67	39,353.22	276,432.25	577,164.14
	358	River John		211,871.94	32,272.13	223,120.59	467,264.66
	362	Sherbrooke	□ ○	317,306.38	46,234.90	290,349.10	653,890.38
	367	Springhill	□ ○	551,951.78	95,822.82	757,235.85	1,405,010.45
	372	Stellarton	□	870,162.68	130,199.63	776,626.81	1,776,989.12
	377	Stewiacke	□ ○	838,463.26	123,600.84	875,026.76	1,837,090.86
	382	Tatamagouche	○	408,723.30	73,624.40	475,553.38	957,901.08
	387	Trenton	□	529,117.89	79,683.86	479,029.46	1,087,831.21
	392	Truro	□ △ ○	4,281,664.83	768,258.64	3,444,708.26	8,494,631.73
	393	Truro, Lic.		455,145.58	72,242.20	1,000,697.28	1,528,085.06
	397	Westville		499,889.21	60,529.91	588,858.91	1,149,278.03
	Regional Total			**19,990,601.44**	**3,377,618.19**	**19,972,225.75**	**43,340,445.38**
Region#4-Valley&SouthShore	402	Annapolis	□	772,418.72	165,338.83	720,039.20	1,657,796.75
	411	Berwick	□ ○	786,898.76	137,297.26	888,274.26	1,812,470.28
	415	Bridgetown	□ ○	431,521.64	84,143.14	422,420.45	938,085.23
	419	Bridgewater	□ △ ○	3,007,478.47	562,663.68	2,685,675.69	6,255,817.84
	425	Caledonia		255,764.27	31,303.80	257,374.64	544,442.71
	434	Digby	□ ○	1,336,870.46	257,256.94	1,255,650.70	2,849,778.10
	446	Kentville	□ △ ○	2,163,140.92	554,518.53	2,336,197.32	5,053,856.77
	448	Kingston	□ △ ○	1,239,904.84	340,111.59	1,532,705.03	3,112,721.46
	455	Liverpool	□ ○	1,553,974.20	233,371.66	1,050,083.01	2,837,428.87
	458	Lockeport		264,716.33	52,090.71	209,912.03	526,719.07
	461	Lunenburg	□ ○	1,461,109.08	207,293.47	764,539.36	2,432,941.91
	466	Mahone Bay	□ ○	680,250.73	137,941.22	607,890.55	1,426,082.50
	469	Meteghan	□ ○	711,824.09	106,327.87	1,015,886.27	1,834,038.23
	472	Middleton	□ ○	588,989.99	109,093.34	632,882.13	1,330,965.46
	484	Shelburne	□ ○	1,303,686.05	167,449.40	1,071,276.64	2,542,412.09
	489	West Pubnico	□ ○	596,393.71	47,550.64	408,805.34	1,052,749.69
	492	Weymouth	□ ○	421,589.26	73,785.78	468,753.26	964,128.30
	495	Wolfville		914,346.60	274,267.66	1,171,766.39	2,360,380.65
	498	Yarmouth	□ △ ○	2,433,494.42	439,276.67	2,188,730.98	5,061,502.07
	Regional Total			**20,924,372.54**	**3,981,082.19**	**19,688,863.25**	**44,594,317.98**
	Grand Total			**109,336,538.73**	**24,505,131.25**	**105,888,347.12**	**239,511,017.10**

■ Self-Service Stores

▲ Specialty Sections

● Bottle Return Sections



Halifax/Dartmouth Area

Sydney and Area

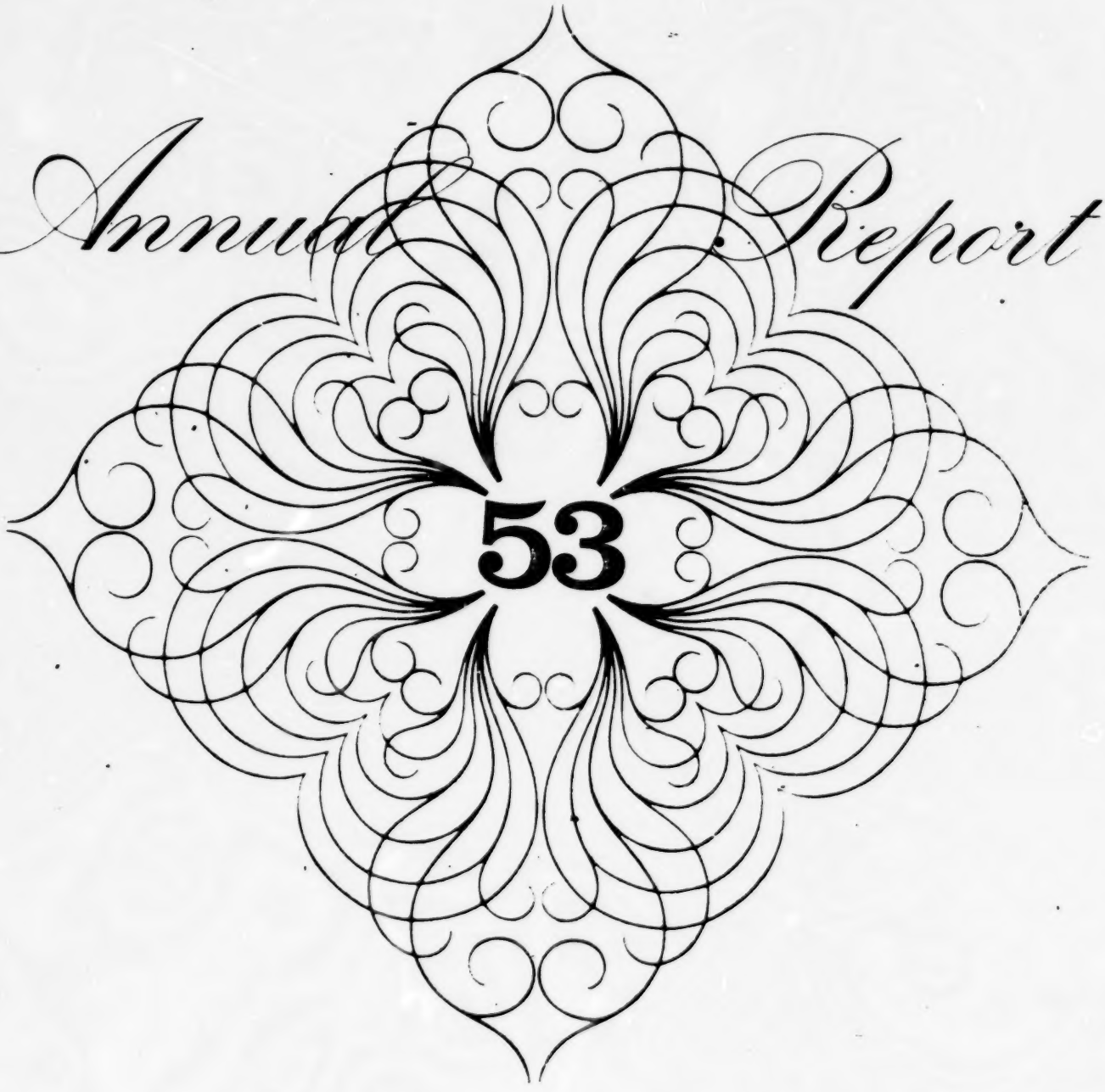
© Copyright Province of Nova Scotia 1983

Produced for the Nova Scotia Liquor
Commission by the Nova Scotia Department
of Government Services — Information Services
Division

Printed in Nova Scotia

the nova scotia liquor commission

Annual Report



April 1, 1982 | March 31, 1983